Chicken Golumpki Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- Leftover Roasted/Rotisserie Chicken, about 1 1/2 cups, shredded
- Can of Whole Tomatoes, chopped, and juice reserved
- 1 cup of rice
- 1/2 a cabbage, chopped
- 2 cups homemade chicken stock
- 1 onion, diced
- 2 stalks of celery, diced
- 2 carrots, diced
- 3 tablespoons of parsley, chopped
- 2 beers
- 1-2 tablespoons of smoked paprika
- salt and pepper, to taste
- hot pepper flakes, to taste
- olive oil
- dash of red wine vinegar

Instructions

First, heat a tablespoon or two of olive oil in a large pot. Next, add the diced onion, celery and carrot. Stir occasionally, and cook until softened. After that’s done, add the cabbage, stir to combine, and saute for a few minutes until the cabbage is partially cooked. Then, add the tomatoes with their reserved juice, chicken, vegetable broth, and the beer; bring to a simmer. Once the soup is simmering, add the rice. Periodically, taste the soup while the rice is cooking, and add paprika, salt, pepper and hot pepper flakes to taste. At the very end, once the rice is cooked, and the soup has partially thickened, add a quick dash of vinegar for some

brightness, and voila!